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AGRICULTURE AND LIVESTOCK SECRETARIAT

NATIONAL SERVICE OF PLANT AND ANIMAL HEALTH

Program For The Control Of Escherichia Coli 0157:H7

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PROGRAM FOR THE CONTROL OF ESCHERICHIA COLI O157: H7

El Servicio Nacional de Sanidad Agropecuaria (SENASA), (National Plant and Animal Health Service), through the Division of Inocuidad de Alimentos (DIA), (Food Safety Division) has made the provisions to implement **The Program for the Control of E. coli O157H7 in product of Raw Ground beef, Components for Ground Meat and Raw beef trimmings**.

The SENASA Certified Establishments, to export meat and meat products towards the United States of America, which must fulfill this Control program of E. coli O157H7, are:

1. **Establishment # 12 Empacadora Continental, Located in San Pedro Sula, Cortés.**

2. **Establishment # 4 Empacadora C&D, Located in Catacamas, Olancho.**

    - **Any new establishment that qualifies for export of meat and meat products towards the USA will have to comply with this Program for the control of E. Coli 0157H7.**

Establishments (#4, #12), have been instructed by DAI since December 2007 to reevaluate their HACCP plans on risk assessment for E.Coli 0157H7, its prevention and risk elimination trough the implementation of procedures established by FSIS . The Official Veterinary Inspector (**OVI**) will constantly reevaluate and audit the **HACCP** Plan to guaranty its implementation.

Any DIA certified establishment that exports to the USA is supervised by an Official Veterinary Inspector (OVI) whose daily duties include: sampling verification per export lot, filling in the control formats (Sanitary Inspection Control Format) Control de Inspection Sanitaria (CIS), register the weekly audit on sampling verification, laboratory results, lot mark identification and product disposal when finding deviations, as well as supervising the program for product recovery. **Annex I.**

In addition the Official Veterinary Supervisor (OVS) will also make monthly inspections which will be documented in the **FIMEC** format presented In Annex II.

In the establishments lots are assigned an unique number based on production shift, date of production of each lot, each box will bear the production lot all of these will guarantee the proper identification of each lot and each box. The definition of each lot is included in each corresponding program: Recovery Program, Tracing Program Etc. For export product, a container size load can be composed of different lots. Each export lot will be certified to be tested negative to E. coli 0157H7.

The **OVI** will discuss with the Manager of the exporting Establishment the situations that can affect time of delivery of results. Sampled lots will not be released until the negative results are in. Products with positive test results and all possible contaminated products will be identified as such and will remain on SENASA's custody.

Official lot samples will be collected by an Official auxiliary inspector. Samples will be collected on every export lot.

Type of product to be sampled under this program

1. Type of Product: Raw Ground Meat

   Raw ground Meat manufacture. At present Honduras does not export this type of product.

2 Product type: Raw ground beef components and Raw beef Patty components. Primary and sub primary cuts of meat such as head meat, cheek, heart, and other cuts lean or fat are considered in this category.

3 Type of Product: Raw Beef Trimmings.

Procedures depending on the type of sample

1. Product: Raw Ground Meat

Sample Collector: Official Inspector.

Selection of the sample: Random sampling

Time: During the production of a lot, at random, on production day.

The procedure: Random selection of a box. Sample taken from top of the box.

Place: At the end of the production of the lot.

Sample size: Approximately 2 pounds.

Procedure of sampling: The inspector will collect a sample not frozen raw ground meat.

The Inspector waits for the establishment to finish all the activities before delivering the samples to the laboratory for E. coli O157: H7 testing. All activities in the establishment must finish before the inspector takes the samples to the lab except when microbiological results require more sampling.

In the case of very small pieces of meat are required, spoons and clamps supplied by the lab will be used to collect the samples. Cuts 1 to 1.5 cm long will be collected using a sterile knife or sanitized hook placed in a sterile bag.

Cooling: Samples 40°F or 4.4 °C will have to be cooled before their shipment.

Pre-cooling of the shipping container should be between 28 °F to 45 °F for at least 4 hours.

2. Product: Raw Ground Beef components and Raw beef Patty components

Collector of the sample: Official inspector

Selection of the sample: Random sampling

Time: During the production of a lot, at random, on production day

Place: At the end of the production of the lot. Includes lot number.

Procedure: Random box selected. Sample taken from top of the box.

Selection of the sample: Following the N60 method,

Sample size: 60 individual pieces

How is the sample collected by the inspection personnel?

Sanitize the place, the knife, hook or clamp before collecting the samples using a sanitizing solution in agreement with the instructions of the label of the manufacturer; if the single establishment uses hot water for sanitization the inspection personnel will also use hot water to sanitize its equipment for sampling. Gloves will be worn to manipulate all the sanitized surfaces so that they are not contaminated.

Sample selection: Using the N60 method to collect the 60 individual pieces of the raw meat. To collect the appropriate number of cut pieces of manufactured meat based on a specific period of production. Cut 60 pieces of approximately 4" x 2"X 1/8 "size. Cuts must come from the external part of the chunk of beef to be sampled.

Samples must be very thin; all samples collected must weigh approximately 2 pounds and placed in Whirl pack bags. Random temperature and bag sampling is conducted. Samples LANAR (residual analysis lab) format. Samples over 24 hours of collection are not recommended. Samples must be always refrigerated. A control sheet indicating the lots for the samples collected must be sent to the lab with the samples.

Cooling: samples 40°F or 4.4 °C will have to be cooled before their shipment to the lab.

Pre-cooling of the shipping container should be between 28 °F to 45 °F for at least 4 hours.

3. **Product Raw Beef Trimmings**

Collector of the sample: Official inspector

Selection of the sample: Random sampling

Time: During the production of a lot, at random, on production day

Place: At the end of the production of the lot. Includes lot number.

Procedure: Random box selected. Sample taken from top of the box.

Selection of the sample: Following the N60 method,

Sample size: 60 individual pieces

How is the sample collected by the inspection personnel?

Sanitize the place, the knife, hook or clamp before collecting the samples using a sanitizing solution in agreement with the instructions of the label of the manufacturer; if the single establishment uses hot water for sanitization the inspection personnel will also use hot water to sanitize its equipment for sampling. Gloves will be worn to manipulate all the sanitized surfaces so that they are not contaminated.

Sample selection: Using the N60 method to collect the 60 individual pieces of the raw meat. To collect the appropriate number of cut pieces of manufactured meat based on a specific period of production. Cut 60 pieces of approximately 4" x 2"X 1/8 "size. Cuts must come from the external part of the chunk of beef to be sampled.

Samples must be very thin; all samples collected must weigh approximately 2 pounds and placed in Whirl pack bags. Random temperature and bag sampling is conducted. Samples LANAR (residual analysis lab) format. Samples over 24 hours of collection are not recommended. Samples must be always refrigerated. A control sheet indicating the lots for the samples collected must be sent to the lab with the samples.

Cooling: samples 40°F or 4.4 °C will have to be cooled before their shipment to the lab.

Pre-cooling of the shipping container should be between 28 °F to 45 °F for at least 4 hours.

The minimum frequency is once a month when not exporting.

All exports to USA must be tested the IVO will certify that sampling procedures were implemented and that the results were negative.

Positive testing Procedure (Follow up Sampling)

LANAR will notify immediately any presumptive positive result to SENASA's DIA. DIA in turn will notify the establishment OVI about the deviation, the OVI then will notify the establishment manager and proceed to detain the presumptive positive tested product. The product will not be shipped for export or local consumption until lab confirmatory results are obtained.

When positive results are confirmed the OVI will Demand an immediate Corrective Action making sure that the corrective action took place and the retained product is properly destroyed.

Furthermore the OVI will ask the establishment to reevaluate the HACCP Program to eliminate any new risk of E. coli 0157H7 if such risk was detected as such. This activity will be supervised by the OVI and the establishment management. Record of the incident must be filed in the CIS and FIMEC formats. No compliance on these recommendations will result in unlisting of the establishment that exports to the USA.

An analysis will be made to determine the causes that led to the deviation and the OVI will make sure that all the establishments will put in effect all preventive actions to avoid any new deviation on E. Coli 0157H7.

If USDA in the process of sampling imported products finds a suspected positive product it will immediately notify SENASA's DIA. DIA through the respective OVI will ask for a copy of all documents pertaining to the whole process of the product that was exported to ensure that all positive products is recalled.

SENASA, will issue an import certificate for the recalled product to be re exported to Honduras. The product will be consigned to DIA to ensure its destruction. All the necessary papers documenting the destruction of the product will be drawn by DIA.

The OVI will initiate a follow up sampling process in the deviated establishment:

Sampling will be incremented 100%. 2 samples per lot will be taken for a total of 16 consecutive samples. The OVI should routinely collect follow up samples as soon as possible after a positive result without waiting for the establishment to complete corrective actions. At present each Certified establishment own their own slaughter houses and don't have any suppliers of carcasses for trimming.

If SENASA's follow up samples test positive for E. Coli the OVI will demand a corrective action from the Establishment and will put on hold all affected product. After the Establishment has implemented the corrective action the OVI will proceed to collect a new batch of 16 follow up samples to verify that the corrective actions are concluded.

All Inspection personnel including auxiliaries and OVIs implementing **The Program for the Control of E. coli O157H7 in product of Ground bovine Meat, Components for ground Meat and raw beef trimmings**. Will be properly trained prior to being assigned to the Program. This activity will be coordinated by DIA-SENASA and LANAR.

ANNEX I

SERVICIO NACIONAL DE SANIDAD AGROPECUARIA

(SENASA)

DIVISION DE INOCUIDAD DE ALIMENTOS

(DIA)

SANITARY INSPECTION CONTROL

WEEKLY VERIFICATION PROGRAM CIS-01

Responsible Inspector Nº_____ Establishment: _____

Company/signature: _____

Week Of: _____ To _____ Month_____Day___ Year_____

C=complete , CI =Incomplete, CF=Conforms , NCF =Not CONFORM

Nº	VERIFICATION PROGRAMS	L	K	M	J	V	S
SECTION A: PROCEDURES OF CLEANING AND DISINFECTION SSOPS' SPS							
1	Verification of cleaning and disinfection						
2	Verification of sanitary conditions of equipment and utensils process areas						
3	Verification of the provision and quality of the water, ice and steam						
4	Revision of internal facilities (walls, floors, doors, skies, others)						
5	Verification of the illumination system (been general)						
6	Verification that the ventilation eliminates the condensation and the bad scents						
7	Verification conditions storage in cameras						
8	Verification conditions of storage in warehouses						
9	Verification of the conditions of transport						
10	Revision of medical facilities (baths, dressing room, dining room, others)						
11	Revision of facilities and external areas						
12	Verification of pest control						
13	Verification of pre-operational procedures						
SECTION B: GOOD YOU PRACTICE OF MANUFACTURE							
1	Verification of qualification, hygiene and conduct of the personnel						

2	Verification of conditions of the process						
3	Verification of standards of quality and amount of product						
4	Verification of the handling of the raw materials						
5	Verification of operational procedures						
SECTION C: HACCP							
1	Partial or total revision of plan HACCP						
2	Verification of tactically important points of control						
3	Verify that the personnel executes the tasks as he specifies himself in the HACCP						
4	Observation of the monitoring activities and verification						
5	Monitoring and verification of the plant registries						
6	Verification of registries of the plant						
7	Revision of registries HACCP for a determined lot of product						
SECTION D: OTHER PROGRAMS							
1	Revision of sampling procedures						
2	Revision results of laboratory analysis						
3	Verification activities of calibration of equipment						
4	Verification of the program of product retirement						
5	Verification of well-being procedures animal						
6	Verification of the procedures for EFB and matter SRM						
7	***Revision and verification of procedures of sampling E. coli O157H7**						
8	***Revision and verification of results of analysis of laboratory E. coli O157H7**						
9	***Verification of identification of sampled lots of E. coli O157H7**						
10	***Verification of reassessment of HACCP Programs; SOPS, BPM in case of finding deviations of the E on the matter. Coli O157H7.**						
11	***verification of samplings of pursuit after a positive result to O157H7 (they will have to be 2 samples by lot until reaching 22 negative samples to return to the normal sampling of 1 shows by lot)**						

***La revision of the Program for the O157H7 control will have to be made of weekly way**

ANNOTATIONS:

ANNEX II

SECRETARY OF AGRICULTURE AND CATTLE RANCH (SAG)
NATIONAL SERVICE OF FARMING HEALTH (SENASA)
DIVISION OF INOCUIDAD OF FOODS (DAY)
MEAT SECTION OF MEATS AND PRODUCTS

FORMAT OF INSPECTION OF SLAUGHTER HOUSES AND EMPACADORAS OF MEAT (FIMEC)

NAME OF THE ESTABLISHMENT: _____

COMPLETE DIRECTION: _____

N° REGISTRY: _____ TELEPHONES: _____ FAX: _____

DATE OF THE INSPECTION: _____

NAME OF THE GENERAL MANAGER: _____

NAME OF THE OFFICIAL INSPECTOR: _____

NAME OF THE PERSON IN CHARGE OF THE ESTABLISHMENT: _____

CATEGORY: HEAD OF CATTLE PIGS

KEY:

□ WITHOUT DEVIATIONS

X THERE ARE DEVIATIONS TO CORRECT

I. EXTERNAL AREA	OBSERVATIONS
001. Perimeter wall.	
002. Physical structure Plant.	
003. External dependencies of Plant.	
004. Internal ways and Area Green.	
005. Others.	
II. RECEPTION AND CORRALS	
006. Physical structure of Corrals	
007. Identification and labeling of the Corrals.	
008. Others.	

III. ROOM OF SLAUGHTER	OBSERVATIONS
009. Equipment and facilities of room.	
010. Hygiene and habits of personnel.	
011. You practice of operations of sacrifice.	
012. Hygiene and cleaning of facilities and equipment.	
013. Water supply.	
014. Light of the room.	
015. Ventilation of the room.	
016. Others.	
IV. CHILLERS OF VISCERAS	**OBSERVATIONS**
017. Facilities and Equipment (Floors, walls and ceilings).	
018. Temperature of the quarter.	
019. Cleaning of the quarter.	
020. Others.	
V. CHILLERS OF CHANNELS	**OBSERVATIONS**
021. Facilities and equipment (floors, walls and ceiling).	
022. Temperature of the quarter.	
023. Cleaning of the quarter.	
024. Others.	
VI SAW. ROOM OF BONES	**OBSERVATIONS**
025. Facilities and equipment (floors, walls and ceiling).	
026. Temperature of the room.	
027. Hygiene of the room.	
028. Hygiene and you practice of	

personnel.	
029. Team and clothes of the personnel.	
030. Illumination of the room.	
031. Others.	
VII. ROOM OF PORCIONADO	**OBSERVATIONS**
032. Facilities and equipment (floors, walls and ceiling).	
033. Temperature of the room.	
VIII. TOILETS AND VESTUA- MASCULINE RIVERS	OBSERVATIONS
034. Physical structure of facilities.	
035. Hygiene of the facilities.	
036. Others.	
IX. TOILETS AND VESTUA- FEMININE RIVERS	OBSERVATIONS
037. Physical structure of Facilities.	
038. Hygiene of the facilities.	
039. Others.	
X. COLD QUARTERS (FREEZING AND REFRIGERATION)	OBSERVATIONS
040. Equipment and facilities (floors, walls and ceiling).	
041. Temperature of the quarters.	
042. Cleaning and organization of the premises.	
043. Illumination.	
044. Others.	
XI. WAREHOUSES (PACKING, CONDIMENTOS, ADDITIVES, CHEMISTRIES E INSECTICIDES).	**OBSERVATIONS**
045. Physical structures of warehouses.	

046. Hygiene and cleaning of warehouses.	
047. Organization of warehouses.	
048. Illumination.	
049. Identification.	
050. Others.	
XII. DOCUMENTATION OF PROCEDURES OPERATE CIONALES OF SANITIZA-CION (SSOP' s) AND GOOD YOU PRACTICE OF MANUFAC-TURA (BPM).	**OBSERVATIONS**
052. Description of Procedures of cleaning of equipment and facilities (Manual SSOP's).	
053. Registry of verification daily of Pre-Cleaning Operational and Operational.	
054. Suitable implementation of corrective measures and preventive in they anticipate them procedures of cleaning (SSOP's).	
055. Registry of verification daily of the control of temperature.	
056. Verification of the program of control of rodents.	
057. Verification of the program of control of insects.	
058. Verification of the program of calibration of Instrument of measure-ment.	
059. Registry of control of retained and cysticercus	
060. Use of registries and permission of operations of establishment emitted by the DAY.	
061. Verification of the program of qualification of the personnel of the plant.	
062. Verification of the control of health of the personnel of it plants.	
063. Others.	
XIII. PROGRAM OF EVALUATES MICROBIOLOGICAL CIÓN AND	OBSERVATIONS

OF REMAINDERS OF I WASH OFFICIAL RATORIO (WOOL)	
064. Microbiological analysis of evaluation of the product.	
065. Microbiological analysis of evaluation of procedures cleaning cough (SSOP's).	
066. Microbiological analysis of personnel.	
067. Analysis of chemical residues in the product.	
068. Analysis of quality of water (microbiological, physical chemistry).	
069. Others.	
XI. GENERALS	OBSERVATIONS
070. A commitment of the General Management of the Company exists and support to policies HACCP.	
071. A defined Organizational chart of the departments exists that conform the Company.	
072. A program written on the defined functions exists of the personnel according to the department and areas	
073. There is a defined department that she will clearly be the Person in charge of the handling of Plan HACCP.	
XII. EQUIPMENT HACCP	**OBSERVATIONS**
074. This Named the personnel who understands equipment HACCP.	
075. It has been defined who is Coordinator HACCP of the Company.	
076. The personnel who conforms equipment HACCP this properly enabled and is a program for it.	
077. There are a calendar of meetings of Equipment HACCP and Registries of the same ones.	
078. Each when the valued equipment Plan HACCP.	

079. There is record book or Binnacle of the Modifications that are made to Plan HACCP.	
XIII. HACCP	**OBSERVATIONS**
080. The establishment has a flow chart where it describes the passages of process and the flow of the product.	
081. The establishment has established a risk analysis that includes the dangers of nourishing security that they can happen.	
082. The analysis includes the description of the use of the product by the consumers of end items.	
083. It is counted on a Plan HACCP written for each product where the analysis of risk for one or but products is had that can happen.	
084. All the dangers have been identified in the analysis and are including in Plan HACCP, the Plan have identified all the PPC for each product.	
085. Plan HACCP specifies you limit critical, monitoring procedures and the frequency of the monitoring for each PPC.	
086. The Plan describes the remedial actions that are made when a critical limit is exceeded.	
087. Plan HACCP has been validated by the use of monitoring results of manifold.	
088. Plan HACCP enlists the verification procedures that determine that the plan this suitably implemented and working.	
089. A file system of registries of the monitoring of the PPC with the present values and of the observations exists.	
XIV. PROGRAM AND COLI O157H7	**OBSERVATIONS**
090. Verification of taking of samples for the control of and coli O157H7.	
091. verification of Results of microbiological Analysis and coli O157H7.	

092. Verification of Identified Lots of for and coli O157H7.	
093. Verification of the appropriate product disposition with positive results to and coli O157H7.	
094. Others.	

XIV. RECOMMENDATIONS AND TERMS OF FULFILLMENTS SOLICITED.

XV. DEGREE DDE FULFILLMENT OF THE RECOMMENDATIONS ASKED FOR IN THE LAST INSPECTION TO THE ESTABLISHMENT.

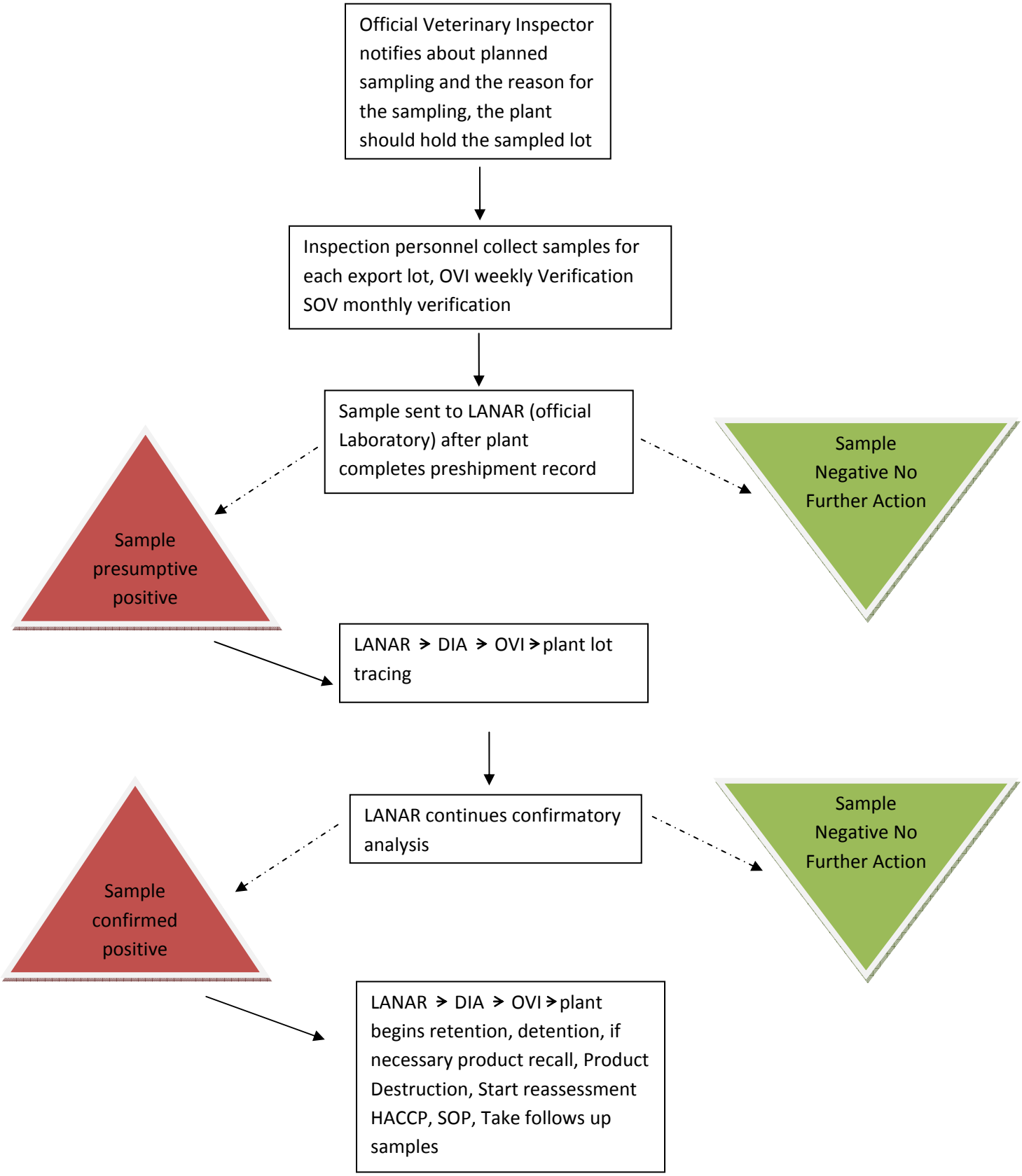
Signature Block of National Supervisor

Signature block of
Person in charge of the Establishment

Signature block of Official Inspector
Official inspector

Place and date:

PLANT SAMPLING FLOWCHART FOR E COLI O157H7



PLANT ENFORCEMENT AFTER POSITIVE FOR E COLI O157H7